

# WRITTEN IN THE STARS

## MOURVÈDRE 2024



### A TOAST TO NATURE & A BIT OF MISCHIEF

Erin Wines is our family's cheeky salute to nature's glorious diversity. Every vintage is crafted with hand and heart, not cold machinery, or inflated egos, echoing the untamed soul of the majestic Bot River. And if you are wondering, yes, every vine, bird, critter, and even that scraggly native shrub seems to be in on the secret.

### VINEYARD REPORT

Winter and spring delivered good soil moisture, then the season ran hot, dry and windy. Vines stayed healthy, but ripening moved fast and harvest came early. Berries were small, disease pressure low, and fruit clean. The Mourvèdre needed patience; we picked on perfume and seed ripeness more than sugar, which has given a poised, savoury line.

### WHAT'S IN THE GLASS

#### The recipe

We are dedicated to the use of estate grapes only; we know them and can attest to their quality. Harvesting is carried out by hand, and the grapes are sorted twice both in the vineyard and prior to processing.

#### In the Cellar

The grapes were crushed and allowed to ferment on skins for two weeks, in open top fermenters. Punch downs were done twice a day before transferred unfiltered, into a single seasoned 225l French oak barrel. The wine underwent spontaneous natural yeast fermentation and malolactic fermentation in the barrel, before 10 months on the lees. Finally, it was racked off prior to bottling (unfiltered)

#### Tasting & Connection

We never set out to bottle the Mourvèdre on its own, but it quickly made that decision for us. It just stood out.

There's classic Mourvèdre character here: earthy notes, a touch of tapenade and great energy on the nose. The flavours on the nose come straight at you: red fruit, wild flowers and fynbos.

It's medium-bodied with bright red fruit, a soft, beautifully balanced palate and a finish that stays fresh, with just enough tannin to give it some backbone. Light enough to enjoy in summer, but with a firmness and structure that add real depth. Especially impressive for a first harvest.

Only 250 bottles made.



### TECHNICAL SPECIFICATIONS

Alcohol | 14%   Residual Sugar | 1.78 g/l   pH | 3.96   Titratable Acidity | 4.77g/l